



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

MBartz Inc
Elliotts' Off Broadway
11270 W Park Pl
Milwaukee, WI

5/1/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-304.11	Utensils are stored in containers that have food debris in them. Food equipment must be clean and sanitized before used with food. Store utensils in a clean manner.	5/15/2014
Improper Hold		
3-501.17	Turkey and ham chunks in the cooler are undated as well as cut melon and yogurt parfaits. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	5/15/2014
Personal Hygiene		
5-205.11	Warewashing hand sink is blocked by dishes and pots/pans. Handsink was not available for use. Make sure the handsink is always available.	5/15/2014

CDC Risk Violation(s): 3

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-306.11	The sesame sticks and croutons need to be under the sneeze guard or put into shakers. Provide effective food shields. REPEAT	5/15/2014



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

3-602.11 Per Food Code requirements all packaged food needs to be labels. Label all cookies, chex mix, yogurt parfaits, nuts and trail mixes that you have repackaged with the ingredients and sub-ingredients in descending order of dominance, allergen declaration, manufacturer or distributors full address, and the net wt in USA and metric. You can use an average. Properly label food. 5/15/2014

4-301.14 You are only allowed 1 convection oven, remove the other 2 ovens. No grease production. Remove all raw meats and raw fish. Beer batter cod fillets are raw inside. Provide an approved ventilaton hood for all required cooking equipment. Consult Mark Malin equipment specialist at 286-5769. Cooking lasagna, slow cooked pulled pork, grilled chicken, soups, etc...No grease build up on the walls and ceilings. 5/15/2014

Warnings regarding grease production have been issued in 2008, 2011 and 2012. Failure to comply may result in additional enforcement.

Good Practice Violation(s): 3

Total Violations: 6

Notes:

FDL ok
CFM ok

On 5/1/2014, I served these orders upon MBartz Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature